

in sink erator[®]
FOODSERVICE

foodservice hot water dispensers



Hot water systems for the foodservice industry

extra

hot water systems for foodservice operation

Only InSinkErator® offers two different systems that give you hot water when you need it. And InSinkErator® hot water systems reduce serving time, require no expensive pipe runs and are easy to install. That's why we're number one with foodservice operators, equipment dealers and consultants.



restaurants

coffee shops

convenience stores

Instant hot water dispensers

Our foodservice hot water dispensers provide 200°F near-boiling water instantly. Prepare up to 100 cups of hot water per hour for tea, coffee, soups, sauces and more. That really speeds up serving time in restaurants, school cafeterias, coffee shops, convenience stores, and kiosks.

Model H-778 features a compact heating tank which fits neatly under a sink. With its ½ gallon capacity, long spout and elevated faucet, filling large containers is easy.

Model C1300 has a single lever to dispense near-boiling water with just a touch. Model is available in brilliant chrome finish.

These systems connect directly to a cold water line and a standard 110-volt outlet. There is no wasted water or energy.

Model H-778



Model C1300



Available in Brilliant Chrome

Our hot water dispensers combine style and efficiency, offering near-boiling water instantly.

convenience for ons cooking and clean-up

Model UW & UWL

Delivers warm water instantly.



food prep areas

restroom sinks

service stations

Point-of-use Ultra Systems

No wait. No waste. The Ultra System efficiently heats water to 110° at the point-of-use, in a compact, all-in-one system. Ultra Systems save water and energy, because there are no long pipe runs eliminating the need to run the water until it reaches the desired temperature.

Models UW and UWL provide warm water for washing hands or general clean-up purposes. Perfect for on-site or service station cleanup. They are available in 1300 watt and 750 watt power levels.

Model 152 & 154

Compact 2½ and 4 gallon hot water heaters provide instant hot water without a long pipe run. Designed to fit almost anywhere.



Model 152

Model 154

Point-of-use Under-sink Water Heaters

Specifically for new or retrofit installations. These heaters are available in 2½ and 4-gallon sizes and can go almost anywhere, under a sink or under a cabinet. Each has a 1500-watt heating element to quickly bring water to any thermostat setting between 110° F and 170° F.

Tanks are corrosion-resistant brass, wrapped in polystyrene and steel-jacketed for maximum heat retention and energy savings. Convenient for restrooms, office buildings, service stations, nursing homes, food prep areas, wet bars and strip malls.

Both models are ADA compliant.

restrooms

offices

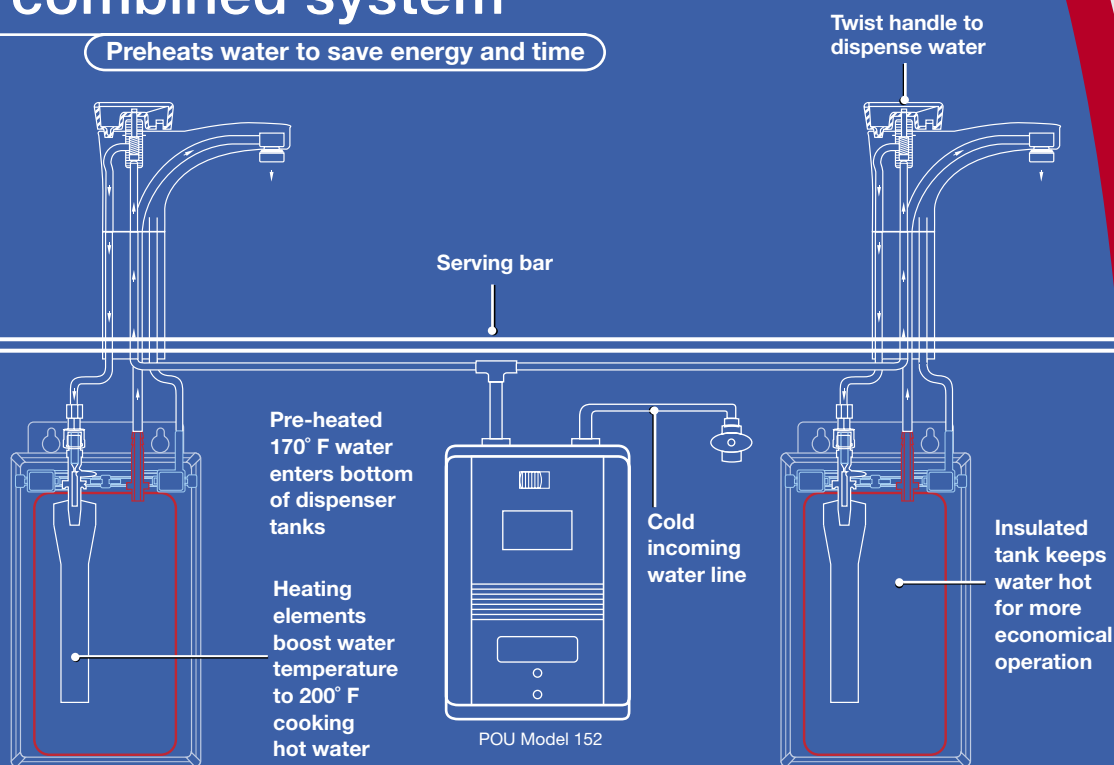
bars

warehouses

cafeterias

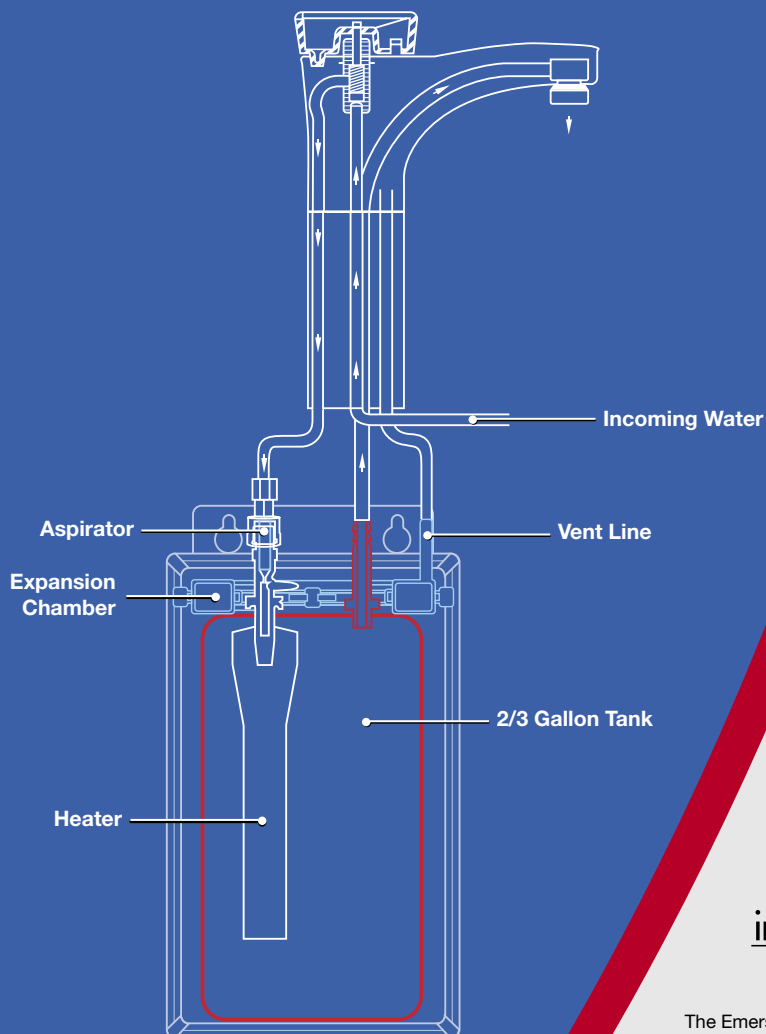
combined system

Preheats water to save energy and time



system diagram

Components of a hot water dispenser



A trusted name

For overall quality, service and reliability, InSinkErator® has been the number one choice of foodservice consultants and equipment dealers for almost 20 consecutive years.*

Our water dispensing systems give you the same long-life construction, performance and dependability that make InSinkErator® America's best-selling food waste disposer.

*Cahner's Research

Count on the industry's most complete service network.

You're assured prompt, expert service from over 300 factory-authorized InSinkErator® service centers nationwide.

One-year on-site warranty on parts and labor.

For more information, call toll free 1.800.845.8345 or visit our website www.insinkerator.com


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FOODSERVICE

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